Amendment to the Claims:

34. (Currently Amended) A frozen dessert product comprising a single phase pellet formed from a premix comprising ~~up to 8.5% sucrose or sucrose equivalency~~ from 6.0% to 7.5% total sugar content, said pellet resulting from said premix being introduced into a cryogen, said pellet remaining a single phase product at a temperature of from about [[-28°C]] -25°C to about -5 °C without fusing to another pellet.

35. (Previously Presented) The frozen dessert product according to claim 34 wherein said pellet remains a single phase product at a temperature of about -5°C to about -10 °C.

36. (Currently Amended) The frozen dessert product according to claim 35 wherein said pellet does not fuse to another pellet ~~at the melting temperature of said pellet~~ while said pellets remain a single phase product.

37. (Currently Amended) The frozen dessert product of claim 34 wherein said pellet consists essentially of premix without the presence of a bulking agent.

38. (Previously Presented) The frozen dessert product of claim 37 further comprising about 0.025% to about 0.075% artificial sweetener.

39. (Previously Presented) The frozen dessert product according to claim 38 wherein said single phase pellet remains frozen at a temperature of about -18°C to about -20°C.

40. (Cancelled).

41. (Previously Presented) The frozen dessert product according to claim 38 wherein said single phase pellet remains frozen at a temperature of about -15°C to about -18°C.

42. (Cancelled).

43. (Previously Presented) The frozen dessert product according to claim 38 comprising at least 10% milk fat.

44. (Previously Presented) The frozen dessert product according to claim 43 comprising about 9% to about 12% non fat solids.

45. (Currently Amended) The frozen dessert product according to claim 44 comprising about 6% to about [[8.5%]] 7.5% sucrose ~~or sucrose equivalency~~.

46. (Previously Presented) A method of forming a frozen dessert product comprising introducing droplets of a premix into a cryogen, said premix ~~being comprised of up to 8.5% sucrose or sucrose equivalency~~ comprising 6.0% to 7.5% total sugar content forming said droplet in a single phase pellet in said cryogen, said pellet remaining a single phase product at a temperature from about [[-28°C]] -25°C to about -5 °C.

47. (Currently Amended) The method according to claim 46 wherein said pellet remains a single phase product at a temperature of about -5°C to about -10 °C.

48. (Currently Amended) The method according to claim 47 wherein said pellet does not fuse to another pellet ~~at the melting temperature of said pellet~~ while said pellets remain a single phase product.

49. (Previously Presented) The method of claim 46 wherein said pellet consists essentially of premix.

50. (Previously Presented) The method according to claim 49 further comprising about 0.025% to about 0.075% artificial sweetener.

51. (Previously Presented) The method according to claim 50 wherein said single phase pellet remains frozen at a temperature of about -18°C to about -20°C.

52. (Cancelled).

53. (Previously Presented) The method according to claim 50 wherein said single phase pellet remains frozen at a temperature of about -15°C to about -18°C.

54. (Cancelled).

55. (Previously Presented) The method according to claim 50 comprising at least 10% milk fat.

56. (Currently Amended) The method according to claim 55 comprising about 9% to about 12% non milk fat solids.

57. (Currently Amended) The method according to claim 56 comprising about 6% to about [[8.5%]] 7.5% sucrose or sucrose equivalency.

58. (Currently Amended) A method of forming a single phase dessert product, the method comprising the step of:

introducing a premix into a body of liquid cryogen to form a single phase pelletized dessert product;

wherein the premix comprises an artificial sweetener in the ~~about~~ amount of about 0.025% to about 0.075% of the premix; and

further wherein the single phase dessert product can be stored at a temperature of from about -5°C to about -25°C.

59. (Currently Amended) The method of claim 58, wherein the premix further comprises a sweetener ~~in the amount of 7.5% to~~ of about [[8.5%]] 6.0% to 7.5% of the premix.

60. (Previously Presented) The method of claim 59, wherein the sweetener is sucrose or a corn sweetener.

61. (Previously Presented) The method of claim 58, wherein the artificial sweetener is sucralose, aspartame, saccharin, acesulphame K and combinations thereof.

62. (Currently amended) The method of claim 58, wherein the dessert product is ice cream, sorbet, sherbet, water ice, ice milk, or frozen yogurt.

63. (Previously Presented) The method of claim 58, wherein the premix further comprises at least one stabilizer.

64. (Previously Presented) The method of claim 63, wherein the premix contains from about 0.25% to about 0.60% of a stabilizer.

65. (Currently Amended) The method of claim 63, wherein the premix ~~is a vanilla ice cream premix that~~ contains from about 0.35% to about 0.55% of a stabilizer.

66. (Currently Amended) The method of claim [[65]] 63, wherein the ~~vanilla ice cream~~ premix contains from about 0.40% to about 0.50% of a stabilizer.

67. (Cancelled)

68. (Cancelled)

69. (Currently Amended) The method of claim [[68]] 63, wherein the ~~chocolate ice cream~~ premix contains from about 0.35% to about 0.44% of a stabilizer.

70. (Previously Presented) The method of claim 58, wherein the premix contains from about 0.03% to about 0.07% artificial sweetener.

71. (Previously Presented) The method of claim 58, wherein the premix contains from about 0.04% to about 0.06% artificial sweetener.

72. (Previously Presented) The method of claim 58, wherein the premix contains 0.025% to about 0.075% sucralose.

73. (Previously Presented) The method of claim 72, wherein the premix contains 0.03% to about 0.07% sucralose.

74. (Previously Presented) The method of claim 73, wherein the premix contains 0.075% to about 0.16% sucralose.

75. (Previously Presented) The method of claim 74, wherein the premix contains 0.09% to about 0.11% sucralose.

76. (Previously Presented) The method of claim 58, wherein the pelletized dessert product can be stored at a temperature of from about -5°C to about -10°C.

77. (Previously Presented) The method of claim 59, wherein the premix further comprises at least 10% milk fat and about 9% to about 12% non-fat milk solids.

78. (Currently Amended) A pelletized dessert product produced by the method of claim 58, wherein said dessert product can be stored at a temperature of from about -5°C to about [[-35°C]] -25°C.

79. (Previously Presented) A pelletized dessert product produced by the method of claim 58, wherein said dessert product can be stored at a temperature of from about -5°C to about -10°C.

80. (Previously Presented) A frozen dessert product comprising a single phase pellet formed from a premix comprising from 3.6% to 7.2% sucrose, said pellet resulting from said premix being introduced into a cryogen, said pellet remaining a single phase solid product at a temperature of from between about -15 and about -25 degrees Celsius without fusing to another pellet.

81. (New) A frozen dessert product comprising a single phase pellet formed from a premix, said premix containing no bulking agents, said premix comprising from 7.5% to 8.5% total sucrose and sucrose equivalent content said pellet resulting from said premix

being introduced into a cryogen, said pellet remaining a single phase product at a temperature of about -25 degrees Celsius to about -5 degrees Celsius without fusing to another pellet.

82. (New) A method of forming a frozen dessert product comprising introducing droplets of a premix, said premix containing no bulking agents into a cryogen, said premix comprising from 7.5% to 8.5% total sucrose and sucrose equivalent content, said premix forming said droplet in a single phase pellet in said cryogen, said pellet remaining a single phase product at a temperature from about -25 degrees Celsius to about -5 degrees Celsius.

83. (New) A method of forming a single phase dessert product, the method comprising the step of:

Introducing a premix into a body of liquid cryogen to form a single phase pelletized dessert product, said premix containing no bulking agent;

said premix comprising an artificial sweetener in the amount of about 0.025% to about 0.075% of the premix and between 3.6% to 7.2% total sucrose and sucrose equivalent content; and

further wherein the single phase dessert product can be stored at a temperature of from about -5 degrees Celsius to about -25 degrees Celsius.

84. (New) A frozen dessert product comprising a single phase pellet formed from a premix, said premix containing no bulking agent, said premix comprising from 3.6% to

7.2% total sucrose and sucrose equivalent content, said pellet resulting from said premix being introduced into a cryogen, said pellet remaining a single phase solid product at a temperature of from between about -15 and about -25 degrees Celsius without fusing to another pellet.